

Rockville Farmers Market

Spring Vegetable Farfalle

asparagus, fava beans, English peas, snow pea shoots,
Parmigianno Reggiano and green garlic-ramp pesto

pesto sauce

2 ea	green garlic
4 ea	ramp tops
20 leaves	basil
2 T	toasted pinenuts
¼ c	Parmigianno-Reggiano
¼ c	extra virgin olive oil
to taste	salt & pepper

Remove white bulbs from the ramps, split lengthwise and set aside. Rough chop green garlic and the green ramp tops. Puree all ingredients together in a blender except the split white ramp bulbs. Season sauce with salt & pepper to taste.

spring vegetables

4 ea	ramp bulbs (split lengthwise)
3 stalks	asparagus (cut on the bias)
¼ c	fava beans (shucked and shelled)
¼ c	English peas (shucked)
1 c	snow pea shoots

Cook pasta according to directions, drain and set aside. Saute all vegetables in 2 T extra virgin olive oil over high heat. When the vegetables are all tender add 8 ounces of cooked farfalle pasta. Off of the heat add ½ c-1 c of the pesto sauce to the pan and mix. Serve immediately with more Parmigianno-Reggiano on the side. Serves 2. For an extra treat top pasta with a sunny side up farm fresh egg and a good amount of freshly ground black pepper.